

November 22, 2021

To Whom It May Concern,

In compliance with the Food Safety Modernization Act (FSMA) and final rule 21 CFR 117.136, we are writing to disclose that the non-ready-to-eat products in the categories listed below have not been processed to control potential Biological hazards outlined below. These products are made from various grains (wheat, rice, corn, barley, oats, etc.) which are raw agricultural commodities and have the potential to contain pathogens dependent on growing, harvesting, and storage conditions.

The products you are receiving should not be consumed without proper control of these hazards. They are not ready to eat and intended to be prepared as directed. The product should be fully cooked, baked, fried, or boiled to an internal temperature of at least 165°F prior to consumption.

Flour, Grains, Grain Commodities, Dry Baking Mixes, and Frozen Batters and Doughs potentially contain the following hazards:

Salmonella, Listeria monocytogenes, and/or Pathogenic Escherichia coli

Flour and other grains have the potential to contain the organism(s) listed above at a low incidence. These products should be cooked, prior to consumption, to an internal temperature that inactivates *Salmonella, L. monocytogenes, and/or Pathogenic E. coli*.

Frozen Doughs and Batters may additionally contain the following hazard:

Staphylococcus aureus and/or Bacillus cereus

Frozen Doughs and Batters have the potential to contain *S. aureus* and *B. cereus* at a low incidence. These organisms do not pose a hazard unless they are allowed to grow in the raw dough or batter. These dough and batter products should be maintained frozen prior to cooking to prevent growth.

We will continue to include food safety information, as appropriate, on product packaging.

If you are not within the Food Safety department, please pass on this letter to your company's Food Safety leader.

Thank you,

General Mills Convenience & Foodservice